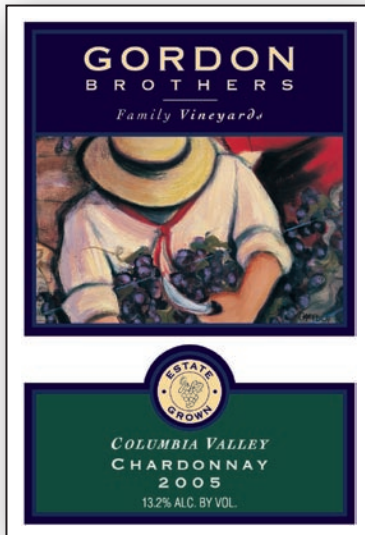


GORDON BROTHERS

Family Vineyards



2005 *Chardonnay* ESTATE GROWN ~ COLUMBIA VALLEY

- **COMPOSITION:** 100% Chardonnay, Gordon Bros. Estate
- **pH:** 3.69
- **TA:** 0.61g / 100 mL
- **ALCOHOL:** 13.2%
- **RESIDUAL SUGAR:** 0.2%
- **BOTTLED:** April 2006
- **PRODUCTION:** 4,205 cases

VINTAGE

The 2005 vintage was another nice warm summer until early September brought cooler weather and rain which postponed our harvest date but allowed for additional hang time. A slightly later harvest allowed the fruit to ripen slowly to achieve a fine balance and lively acidity.

WINEMAKING

Our Chardonnay was barrel fermented in new French oak barrels and was allowed to fully go through malolactic fermentation in the barrel after it was kept on the lees for 4 months. Before bottling, the wine was blended with 15% of fruit-forward Chardonnay which gives the wine its nice fruity character with a beautifully rounded finish.

WINEMAKER COMMENTS

This is not your average Chardonnay with distinctively crisp fresh citrus and melon flavors. The wine has a nice rounded finish with rich layers of vanilla and buttery nuances with undertones of fennel and autumn straw. It pairs well with grilled white meats or grilled seafood with an exotic fruit salsa.